



Compact

Convection Ovens

**"A Combination of Durable Design,
Even Heat Performance,
and Field Tested Technology"**

Cadco Compact Convection Oven's advanced features enhance the cooking performance and extend durability for long lasting use

I. Performance:

Advanced Airflow Design -

Perfect cooking results are achieved through a special unique baffle system, and a durable motor that includes high temperature ball bearings. Improved airflow in the cooking chamber creates even baking every time.



Squirrel Cage Fan circulates more air in less time, resulting in shorter cooking times than a traditional fan design.



II. Durability:

Dura-Body Construction - All ovens are made of heavy duty stainless steel inside and out. Each component is designed, tested and quality controlled to work for 10,000 hours.



Heavy Duty Door Design - The hinges on the oven doors are reinforced and perfectly balanced to handle over 60,000 openings and closings.



III. Easy to Operate:

Easier to read, one-piece control knobs are embedded in the control panel to protect them from damage. LEDs signal "cooking" and "completion of cooking cycle."



IV. Safety:

Safety Design - Each oven comes with a "cool-touch" double wall glass door and the oven cavity is wrapped in high "R" value insulation.



External glass: 100F



Support Team

Nationally

Technical & Chef Support:

- We have the personnel for phone support to insure proper installation and answer your aftermarket questions and food-related questions.

In your local market, we have the support you need.

Sales Reps:

- On-site training available locally from our trained representatives

Service:

- National service available locally through our network

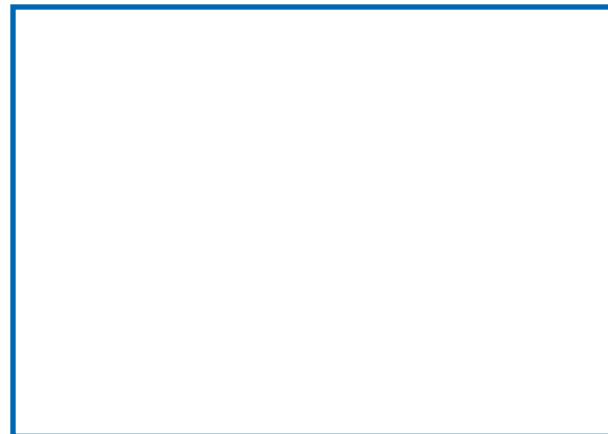
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Dealer:



Compact Countertop Convection Ovens





Compact Convection Ovens

Heavy-Duty, High-Performance Countertop Convection Ovens

All Compact Convection Oven Models feature:

- **Advanced airflow design with patented baffle** ● Manual control knobs: Time, Temperature
 - Heat settings from 175°-500° F ● 60 minute timer ● 2.5" between shelves
- Dura-Body heavy duty stainless steel construction ● High temperature motor bearings
 - Safety design: "cool-touch" double wall glass door ● Reinforced door design
 - Oven cavity is wrapped in high "R" value insulation
- **Two Year Limited Warranty** ● NSF, UL through MET Standards / listed by UNOX S.r.l.
 - Stands available for Half Size Oven Models

120 Volt



OV-003: Quarter Size Convection Oven 3 Shelves / 120V

- **Handles 3 quarter size sheet pans (not included)**
- **Three shelves included** ● NEMA 5-15P Plug
- Cooking chamber: 9" H x 14-1/8" W x 11-1/4" D (.83 cu. ft.)
- Unit dimensions: 15-3/4" H x 18-7/8" W x 21-1/2" D
- 120 Volts / 1,450 Watts / 12 Amps / Single Phase
- Unit weight: 42 lbs ● Shipping weight: 47 lbs



120 Volt



OV-013: Half Size Convection Oven 3 Shelves / 120V

- **Handles 3 half size sheet pans (not included)**
- **Three shelves included** ● NEMA 5-15P Plug
- Cooking chamber: 9" H x 18-3/4" W x 13-3/4" D (1.34 cu. ft.)
- Unit dimensions: 15-3/4" H x 23-5/8" W x 23-3/4" D
- 120 Volts / 1,450 Watts / 12 Amps / Single Phase
- Unit weight: 55 lbs ● Shipping weight: 62 lbs



OV-023: Half Size Convection Oven 4 Shelves / 220 V

- **Handles four half size sheet pans (not included)**
- **Four shelves included** ● NEMA 6-15P Plug
- Cooking chamber: W: 18-3/4" x D: 13-3/4" x H: 11-3/4" (1.75 cu. ft.)
- Unit dimensions: 18-5/8" H x 23-5/8" W x 23-3/4" D
- 208-240 Volts / 2,700 Watts / 12.3 Amps / Single Phase
- Unit weight: 62 lbs ● Shipping weight: 70 lbs



Applications

Bakery Products



Catering



Rethermalizing

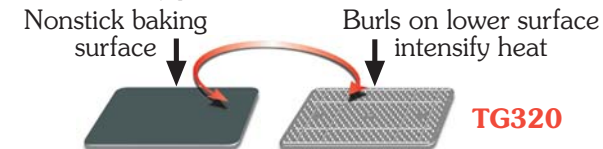


Appetizers / Pizza



Half Size Aluminum Heat Plates available

For **very fast baking times** of pizzas, breads & more!



Oven Baskets



1/4 & Half Size Oven Baskets available
Oven baskets with stainless steel grids, for preparing french fries and other foods **the healthy way:** in the oven, without using frying oils.